



CLOCKTOWER

— BRASSERIE —

DINNER MENU

STARTER

SPECIAL OF THE DAY M/P

please ask your server what today's special is

KING SCALLOPS 21.00

ham hock terrine, potato mousse, apple reduction gf

STEAK TARTARE 19.50

sourdough, cornichon, caper, shallot

TWICE BAKED CHEESE SOUFFLE 18.00

keens cheddar, spinach, watercress v, gf

MAIN

SPECIAL OF THE DAY M/P

please ask your server what today's special is

BEEF WELLINGTON 95.00 (for two)

roasted carrots & parsnip, gratin potatoes, sherry jus

ROAST COD 26.00

potato terrine, leeks, hay smoked mussel sauce gf

PAN SEARED DUCK BREAST 31.00

duck croquette, mushroom miso puree, griottine cherry jus

MISO GLAZED SWEET POTATO 18.00

garlic yogurt dressing, smoked almonds, coriander ve,v

PUDDING

SPECIAL OF THE DAY M/P

please ask your server what today's special is

CHOCOLATE MARQUISE 12.00

roast vanilla creme crue, chocolate tuile gf

PARIS BREST 12.00

caramel, hazelnut, almond v

APPLE & CARAMEL MILLE FEUILLE 12.00

brown butter ice cream v



SCAN
for allergen
information

(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable on request

Please inform your server of any allergens or special dietary requirements. Due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means that some dishes may contain bones, shell or shell.